

Sake

Tokkuri 180 ml (6 oz) pitcher

Fragrant type

Onikoroshi (Shizuoka---Junmai Daiginjo) 16.

Dassai 50 (Yamaguchi-Junmai Daiginjo) 18.

Light and smooth type

Taisetsu (Hokkaido---Junmai Ginjo) 15.

Masumi (Nagano---Junmai Ginjo, dry) 14.

Rich type

Oze no Yukidoke(Gunma---Junmai, extra dry) 16.

Suigei (Kouchi--- Junmai) 12.

Nigori (Unfiltered) type

Wakatake “Nigori” (Shizuoka---Junmai) 14.

Other types

Yatagarasu “Taru” (Nara---Junmai,
aged in cedar barrel) 13.

Hot & Warm Sake

Hakushika (Hyogo---Junmai served 140°F) 9.

Sawanotsuru (Hyogo--- Junmai Genshu-
ALC. 18.5%, served warm 110°F) 12.

Bottle

Fragrant type

Daishichi “Minowamon” (Fukushima---
kimoto, Junmai Daiginjo) 720 ml (24 oz) 130.

Dassai (Yamaguchi-Junmai Daiginjo) 720ml (24 oz) 67.

Light and smooth type

Taisetsu (Hokkaido---Junmai Ginjo) 720ml (24 oz) 58.

Meibo (Aichi ---Junmai Ginjo) 500ml (17 oz) 46.

Rich type

Oze (Gunma---Junmai, extra dry) 720ml (24 oz) 59.

Suigei(Kouchi--- Junmai) 720ml (24 oz) 45.

Yuki Honoka “KAZ Private Label”
(Yamagata---Junmai) 300ml (10oz) 23.

Nigori (Unfiltered) type

Kikusui “Nigori Genshu” (Nigata---Junmai, ALC 21%)
300ml (10oz) 24.

Wakatake “Nigori” (Shizuoka---Junmai)
500ml (17oz) 44.

Other types

Yatagarasu “Taru” (Nara---Junmai, aged in cedar
barrel) 720ml (24 oz) 48.

Sawa-Sawa “Sparkling Nigori”(Nara--- Junmai,
alcohol 9%) 250ml (8.5 oz) 18.

Tamano Hikari (Kyoto---Junmai Ginjo) “Mizore”
(served frozen, 10 oz) 21.

Sake Tastings

TASTING # 1 13.

one cup each of:

Taisetsu - Light & Smooth

Wakatake Nigori - Unfiltered

Yatagarasu Taru - Aged in Cedar barrel

TASTING #2 13.

one cup each of:

Onikoroshi - Junmai Daiginjo

Masumi - Junmai Ginjo

Suigei – Junmai

TASTING #3 13.

one cup each of:

Sawa Sawa - Sparkling Nigori (ALC 9%)

Wakatake - Junmai Nigori

Kikusui - Nigori Genshu (ALC 21%)

Sake is graded by how much of the outer layers of the rice grain are milled away to remove impurities and reveal the starchy core:

Daiginjo: “super premium”, 50% or more removed. The remaining core is the size of the head of a pin.

Ginjo: “premium”, 40% or more removed.

Junmai: considered “pure rice sake” is the basic brew, at least 30% of the rice grain removed.

The **Fragrant Type** is excellent as an aperitif or enjoyed with aromatic dishes. Most of these sake are “Daiginjo”. Most Daiginjo sake have expressive, complex and well-balanced aromas of fruit. We recommend pairing with any of our light small dishes from the sushi bar.

Pairing well with sushi, the **Light and Smooth Type** has a modest fruity aroma and smooth, refreshing and gentle flavors. Very easy to drink and the best starter for your sake experience.

Food friendly, the **Rich Type** sake really shines with food rather than just by itself. It truly harmonizes with all of our dishes including richly flavored dishes from kitchen. Most of these have modest aromas ranging from steamed rice to cedar or cream and also are good warm (about 110°F).

“Kanpai”

Beer

KAZ Premium Red Ale (11.15 oz) 11.

Echigo microbrewery, Nigata, Japan

Sapporo Reserve (16 oz) 7.

Sapporo Light (12 oz) 5.

Kirin Ichiban Light (12 oz) 5.

Kirin Ichiban (12 oz) 5. (21.4 oz) 9.

Asahi Super Dry (21.4 oz) 9.

Orion Premium Draft (Okinawa, 22 oz) 11.

Echigo Koshi hikari (Nigata- microbrewery)

Brewed with premium rice (17 oz) 12.

Tea (by pot)

Sencha premium green tea 5.25

Genmaicha green tea with roasted rice 4.75

Green Tea Passion tropical fruits infused
light caffeine 5.25

Orchid Oolong Tea from china 4.75

Roasted Corn Tea hot or cold,
caffeine free 4.25

Ginger Twist lemongrass, ginger, ginseng & tropical
fruits. caffeine free 5.25

Soft Drinks, Iced Tea

Coke, Diet Coke, Sprite 3.

Iced Tea 3.

Iced Sencha (premium green tea, 17 oz carafe) 5.

Bottled Water

Sparkling or Still Water (San Benedetto,
500ml) 4.

Sparkling Wine

Montelliana Prosecco Extra Dry (Italy) g. 9, b. 25

Gruet Rose Brut (New Mexico) g. 9, b. 30.

Strawberry Sparkler -fresh strawberry g. 7.5

White Wine

Oyster Bay Sauvignon Blanc (Marlborough, New
Zealand) g. 8. b. 28. small carafe 11.

Valdadige Pinot Grigio(Bolzano, Italy)
g. 8. b. 28. small carafe: 11.

Lalande Chardonnay (Eauze, France)
g. 8. b. 28. small carafe: 11.

Oyster Bay Chardonnay (Marlborough, New
Zealand) g. 8. b. 28 small carafe 11.

King Estate Pinot Gris(Eugene, Oregon)
b. 39.

Red Wine

Beaujolais –Dubœuf 2008 (France)
g. 7.5, b. 28. small carafe: 10.25

Erath Pinot Noir 2009(Willamette Valley, Oregon)
g. 14, b. 42. small carafe: 20

Elements by Artesa Merlot 2006(Sonoma-Napa, C
California) g. 12. b. 39. small carafe 17.

Steele Pinot Noir 2008 (Carneros, California)
Half bottle 29.

Signature Cocktails

Sake Mimosa (Kikusui unfiltered nigori-genshu, 21% alc.
with orange juice) 9.5

Sake Latté (Kikusui Nigori-genshu with soy milk) 9.5

Sake Pina (fresh pineapple infused sake) 8.5

Sake Mojito 9.5

Yuzu Sake-Tini (Japanese citrus) 9.5

Plum Wine Sake-Tini 8.5

Lychee Sake-Tini (w/ light nigori sake) 9.5

Shochu Margarita 9.5

Dry Sake-Tini

Masumi-St. Germain(elderflower blossoms) 9.

Masumi-Domaine de Canton (ginger) 9.